健康的な豚が作る、奥行きのある旨味
豚は飼育環境が悪くなると筋粗相立ってみせたりマイナスになる。
そこで豚の飼育を5%上げ、木、牧場などを知らせることで、
当社より進捗は低く、オイレ Resistの高有効の高熱豚肉になった。

1. The meat quality and the degree of its marbling are checked by cutting between the fifth and sixth rib bones. 2. Deboning is done by seasoned butchers. 3. Dark pink, juicy, and well-marbled. Tokyo X pork is sold online and in supermarkets throughout greater Tokyo; see the association’s website for details. 4. The new center is the Chateaubriand of pork, served at Denny’s near Teikoku Station. 5. & 6. Hogs heavy: Tokyo X pigs lead stress-free lives. Currently there are 26 breeds. 7. Koshino Plum is confident that more consumers will come to appreciate the difference in flavor.

東京X 東京X
都会生まれの安心・安全・高品質豚肉
東京Xは東京発祥のブランド豚、健康でひのびび育った「幸せな豚」、深いビンクのきめ細かな肉質で、しっとりドゥーシャー、そして健胃も良い。都会でなぜこんな肉が生まれるのか？
東京Xアソシエーションの会長、村村光一郎さんを訪問した。

東京X Association Chairman Kunio Umura doesn’t mince words when he explains further: a high-fiber diet means more muscle, something that high-yield farms, with their focus on efficiency, are keen to avoid. "Tokyo X pigs yield 1.5 times more muscle. They aren’t turned as clean. They are happier pigs," he says. "A 120-kg pig of ours yields just 50 kg of meat. On paper those numbers are similar. But the difference in flavor is everything."